

CACCIARI'S



Cacciari's restaurants have been established in 2009 in South Kensington, London, and based on the concept of the typical "trattoria Bolognese", that mainly emphasises the quality and the freshness of the raw materials to offer all our customers genuine food along with a warm welcoming.

The company is growing ever since it started, but we don't forget outstanding quality as our focus across all our restaurants, whether you would like to dive into the Italian or Asian culinary experience of our new venue. Our homemade products, piadinas, sauces and desserts are the expression of Italy, you will find these specialties in the Italian-rooted branches of South Kensington, Earl's Court and Notting Hill.

Cacciari's Asia specialises instead in coupling the delicious subtlety and beauty of Japanese food with a modern twist by using only the finest, carefully-sourced ingredients, all set in beautifully chic designer interiors with an open plan sushi counter, creating the ultimate culinary and sensory experience outside Ginza Japan, giving a unique but traditional experience.



EARL'S COURT

Pizzeria and Restaurant

82 Pembroke Road
W8 6NX, London

SOUTH KENSINGTON

Piadineria and Restaurant

82 Old Brompton Road
SW7 3LQ, London

NOTTING HILL

Pizzeria and Restaurant

349 Portobello road,
W10 5SA, London

ASIA

Japanese cuisine

21 Bute Street,
SW7 3EY, London

📍 cacciaris

#cacciaris

📶 Cacciaris Hotspot

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STARTERS

Burrata and Parma ham seasoned 24 months	15	Aubergine parmigiana	12
Yellowfin tuna tartare, avocado, capers and olive pate	16	Fried squid with tartare sauce	13
Salmon tartare, avocado mousse and sesame seeds	14	Vitello tonnato	14
Burrata and datterino tomato	13	Pizza garlic bread with mozzarella cheese	9
Truffle arancini	11	Aubergines parmigiana rolls V <i>San Marzano tomato sauce, raisin, breadcrumbs, vegan cheese</i>	12
Vegetable soup vellutata V	9	Sicilian olives V	5
Beef carpaccio, truffle, parmesan & mustard mayo	16	Pizza focaccia bread	5

add black truffle +12

PASTA

We proudly produce the pasta and the sauces every day, always fresh

Tagliatelle Bolognese	18	Tagliolini, crab, prawns, tomato, chilli & garlic	21
Bucatini cacio e pepe	18	Tortellini, cream, Bolognese or Pasticciati	18
Spinach and ricotta tortelloni, butter and sage sauce	17	Fettuccine, porcini and wild mushrooms	19
Pappardelle, tuscanly beef fillet ragù	18	Garganelli, Parma ham, asparagus and cream	16
Pappardelle with cherry tomato sauce and buffalo mozzarella	16	Pumpkin tortelli, butter, sage and hazelnuts	17
Bucatini all'amatriciana	16	Traditional spaghetti aglio, olio e peperoncino V	16
Spaghetti with fresh clams	20	Homemade tortellini in chicken broth	18

SPECIAL

Lobster tagliolini	39	Tagliatelle with black truffle	25
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add black truffle +12

Gluten free pasta, Buckwheat and corn +2

MAINS

Beef fillet with peppercorn sauce & rosemary potatoes	33	Grilled salmon, boiled green beans and olive pate dressing	20
Grilled rib-eye steak <i>Rocket salad, parmesan cheese and datterino tomatoes</i>	27	Yellowfin seared tuna, sesame and poppy seeds crust, fennel salad, Taggiasche olives, capers	25
Chicken Milanese escalope	18	Marinated chicken salad <i>Rocket, lamb lettuce, avocado, datterini tomatoes, italian olives, capers, seeds</i>	19
Chicken escalope, Bologna style <i>Parma ham seasoned 24 months & Parmigiano Reggiano sauce</i>	22	Pan fried seabass with spinach	28

add black truffle +12

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PIZZA

Margherita <i>Tomato sauce & mozzarella</i>	12	Bufalina <i>Tomato sauce, cherrv tomatoes & buffalo mozzarella</i>	16
Quattro formaggi <i>Tomato sauce, mozzarella, gorgonzola, brie & Parmesan</i>	16	Pizza uovo e tartufo nero <i>Buffalo mozzarella, runny egg & black truffle</i>	25
Vegetariana <i>Tomato sauce, mozzarella, aubergine, mushrooms & Parmesan</i>	15	Pizza tonno e cipolla <i>Tomato sauce, mozzarella, tuna & onions</i>	16
Diavola <i>Tomato sauce, mozzarella & spicy salami</i>	16	Bresaola <i>Tomato sauce, mozzarella, bresaola, rocket & Parmesan flakes</i>	18
Bufala, acchiughe, capperi e olive nere <i>Buffalo mozzarella, anchovies, capers & olives.</i>	17	Rustica <i>Tomato sauce, mozzarella, sausages, radicchio & mushrooms</i>	16
Capricciosa <i>Tomato sauce, mozzarella, cooked ham, artichokes, mushrooms & olives</i>	16	Boscaiola <i>Tomato sauce, mozzarella, cooked ham & mushrooms</i>	16
Prosciutto crudo di Parma e olio tartufato <i>Tomato sauce, mozzarella, Parma ham, brie cheese, rocket & truffle oil</i>	18	Calzone Cacciari's <i>Tomato sauce, mozzarella, cooked ham & mushrooms</i>	15
Messicana <i>Tomato sauce, mozzarella, chicken, onions & fresh chilli`</i>	15	Calzone Napoli <i>Tomato sauce, mozzarella, cooked ham, spicy salami & mushroom</i>	16
Primavera <i>Tomato sauce, mozzarella, Parma ham, rocket & Parmesan flakes</i>	17	Pizza Vegan V <i>Tomato sauce, mushrooms, aubergines, artichokes, datterino tomato, oregano and basil</i>	15

Vegan Mozzarella +2

Pizza with activated black charcoal flour +2

add black truffle +12

SIDES

Rocket & Parmesan salad	5	Rocket, lamb lettuce, avocado, datterini tomatoes, Italian olives, capers, seeds V	8
Rosemary potatoes V	5	Broccoli chilli & garlic V	7
French fries V	5	Truffle fries V	8
Sautéed baby spinach	6		



ALLERGENS

Please ask staff members for possible variations. Please consider that our kitchen deals with a multitude of food products, therefore we are unable to cater to severe allergies.

Vegan V

A discretionary charge of 12.5% will be added to your bill